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[104]
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/81 cont./
mention such seedless fruits (382).

382. Zerries, moreover, thinks it is possible that among the Waiká the pupunha fruit was the predecessor of the mealy banana (Zerries, 1956b, p. 148).

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The cultivation of tubers, which is always done separately from the banana plantings, has hitherto been practiced on only a very modest scale. It includes the cultivation of taioba or taro (Colocasia antiquorum and Xanthosoma violaceum Schott.) -- ohiná -- (383), cará or yams (Dioscorea

383. Among the Waiká the corresponding name is "ohina" (Zerries, 1956b p. 153).

sp.) -- cabiromá -- sweet manioc, known in Brazil as macaxeira aipim or mandioca doce (Manihot palmata Muell. Arg.) -- mihitarima -- bitter manioc (Manihot utilissima Pohl) -- kuamirimakóke --, and sweet potatoes (Ipomoea batatas Lam.) -- hikarí -- (384). Worth mentioning

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384. The Waiká call the sweet potato "higali" (Zerries, 1956b, p. 153).

also are the sugar cane plantings (sugar cane (Saccharum officinale) -- bukí -- (385)) and the absence of maize (386).

385. The Waiká have the same word for sugar cane (Zerries, 1956b, p. 153).

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386. Zerries, to be sure, found evidence of its cultivation by the Waiká. But, he adds, maize "is little more than a rare delicacy" (Zerries, 1956b, p. 153).

244 [709] [252] [799] Many of the Yąnomamö villages have recently obtained bitter manioc, a poisonous variety that must be leached of its toxic ingredient before it can be eaten. This variety is grown in large quantities by the Carib-speaking Makiritare Indians-and by rural Venezuelans-and most of it has been introduced to the Yąnomamö recently by missionaries. Where the Yąnomamö are in direct contact with the Makiritare, they have, of course, adopted the crop without the intervention of the missionaries.

Next in importance are three other root crops: taro, sweet potatoes, and mapuey. [252] All of these resemble potatoes; they are usually boiled, but occasionally they are roasted directly over the coals.

245 [423] The Yąnomamö also cultivate a species of palm tree that produces a large crop of fruit each February and a much smaller crop in June. Each tree is owned by the individual who planted it, and his rights to the fruit continue even after the garden has been abandoned. It takes about six or seven years for a newly planted tree to produce its first crop, so the Yąnomamö are quite reluctant to move very far away from sites where they possess producing groves of these trees. When they do move, they return each year to collect the peach-palm fruit. They try, as well, to move to an abandoned garden that still has producing peach palms. If thieves have been raiding the unguarded crop, the Yąnomamö may cut the trees down, keeping the wood to make bows. They would sooner destroy an item of personal property than permit others to exploit it without permission.

243 [262] Maize is probably next in importance, but in a special sense. It appears to be cultivated as an emergency crop because its seeds are light and easily transported. A group that must move its garden a long distance can carry large quantities of maize seed and produce a substantial crop in a relatively short period of time. Maize does not, however, under normal circumstances, figure prominently in the daily diet of the Yąnomamö.

Cane for arrow manufacturing is also grown. The mature plant consists of a long, slender, pithy cane that has no joints or branches and is ideally suited for arrow shafts. The Yąnomamö use the cane just as they harvest it. Their arrows are over 6 feet long. Wing feathers from the larger species of wild turkey are used to fletch the arrow. On [237] each side of the shaft, one feather is tied with finely spun cotton fibers, being attached in such a way that the arrow will spin when it is released; its accuracy is thus improved in the way a bullet's accuracy is improved by rifling in a gun barrel. A nock is carved [322] from wood with an agouti-tooth knife; it looks very much like a golf-ball tee when finished, except that it is grooved at the large end where it will be fitted to the bowstring. [314] The nock is inserted in the narrow end of the cane and held fast with pitch adhesive and [284] a tight wrapping of fine cotton thread. The large end of the cane is not altered if it is to take a curare tip, since it tapers to a fine point and, therefore, blends into the thin curare point. If the point to be mounted is of the lanceolate type, the tip of the cane is cut off at its maximum diameter, wrapped with heavy cord, and the point jammed into the cane pith with considerable force. The fiber wrapping prevents the cane from splitting while the point is being mounted. The finished product is a very handsome [531] piece of work, and the Yąnomamö are proud of their arrows. They decorate the bamboo points by painting them red and adding black designs, and they attach a few colorful [422] feathers to the fletched end. A seasoned arrow is a prized possession, in high demand in [437] the trading network.